



MARCO'S RESTAURANT & EVENTS
Indian Spring Country Club

SATURDAY & SUNDAY LUNCH BUFFET

35 Adult minimum

3 entrees- \$33 4 entrees - \$36

Children under 12 - \$18

Salads

(Please choose two for buffet or one to be served tableside)

Clubhouse salad served with chef's Italian balsamic dressing

Classic Caesar with seasoned croutons, cheese & our creamy house Caesar dressing

Red Bliss Potato Salad Italian Hoagie Salad Pasta & Vegetable Salad

Harvest Salad: mixed greens with craisins, feta, candied walnuts in raspberry vinaigrette

Entrees

(****Broiled Jumbo Lump Crab Cakes**- Maryland style- add \$8)

Tenderloin Filet Mignon Tips with peppers & onions in a teriyaki sauce

Tenderloin Filet Tips with pearl onions & mushrooms in a cabernet sauce

Tenderloin Filet Tips with asparagus & roasted peppers in a garlic & oil sauce

Roasted Sirloin of Beef sliced thin with a mushroom sauce

Montreal Seasoned Steak sliced with fried peppers & onions in natural juices

Pork Loin Italiano sliced & seasoned with spinach, roasted peppers & tomatoes in au jus

Caribbean Barbeque Pulled Pork in natural juices with BBQ sauce and a side of pineapple chutney

Honey Glazed Salmon in a light Dijonnaise sauce

Broiled Salmon in a tomato artichoke spinach sauce

Broiled Tilapia topped with a shrimp pesto cream sauce

Seafood Newburg Medley in a lobster crème sauce

Chicken Florentine- with spinach and provolone cheese in roasted pepper alfredo sauce

Chicken Marsala with wild mushrooms in marsala wine sauce

Chicken Italian with white wine, Italian herbs, fresh basil & diced tomatoes

Chicken Francaise- egg battered in a lemon butter sauce

Chicken & Broccoli DeMarco over penne with a scampi sauce

Italian Style Breaded Chicken Parmesan with mozzarella and marinara

Roasted Eggplant with mozzarella over Involtini pasta in a tomato sauce

Baked Stuffed Shells with mozzarella & marinara

Barbecued Spare Ribs

Honey Dipped Fried Chicken

Coffee & Tea

Chef's Fresh Vegetable & Starch of the Day

Rolls & Butter

Dessert

(Please select one to be served)

Fudge Brownie a la mode Peach Melba over vanilla ice cream N.Y. Cheesecake Caramel Apple pie

One Layer Personalized Celebration Cake – additional \$1 pp

Or

(Select two for the buffet)

Fudge Brownies

Chocolate Mousse

Fresh Seasonal Fruit

Rice Pudding

Lemon bars

Cookies

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax

NON-REFUNDABLE DEPOSIT: \$ 250 for a Partial Facility, \$ 500 for entire facility

Full payment & Guest count due 10 working days prior by cash, check or money order: payable to Marco's Inc.

A 3.5% fee will apply if paying by credit card

A Coatroom attendant fee will apply October –March

www.Marcosbanquet.com/ events@marcosrestaurant.com marcosbiz.net

Phone - 856-596-1106/ Fax – 856-596-2256

115 South Elmwood Road, Marlton, New Jersey 08053

September 2024